

SUMMER ALL DAY

<b>Classic Texas Cheeseburger</b> <div>N</div> 16	<b>Steak Bowl*</b> <div>GF</div> 24	<b>Summer Power Bowl</b> <div>VG GF N</div> 16
44 Farms Beef, Lettuce, Tomato, Onion, Pickles, Mill King Cheddar, “Secret Sauce”, Challah Sesame Seed Bun, *Served With Two Sides Or A Cup of Soup	Seared Sirloin Steak, Served With Brown Rice, Balsamic Red Onions, Sweet Corn & Green Beans Salsa Topped With Tomatillo Sauce & A Caramelized Lime Wedge	Brown Rice & Quinoa, Lemony White Beans, Summer Vegetable Sauté, Red Pepper Pine Nut Caponata, Baby Tomatoes
<b>Salmon Poké*</b> <div>GF N</div> 19.5	<b>Mushroom Pasta</b> <div>VG</div> 21	<b>Mediterranean Chicken Bowl</b> <div>N</div> 20
Raw Faroe Island Salmon, Edamame, Avocado, Tomato, Cucumber, Seaweed Crunch, Bean Sprouts, Pickled Carrot & Daikon, Leche De Tigre, Sunflower Sprouts, Bean Sprouts	Milton’s Pasta, Lion’s Mane Mushrooms, Spinach, Broccolini, Vegan Alfredo, Calabrian Chili, Oregano	Roasted Chicken Thighs, Tzatziki, Tabouli, Cucumber, Feta, Pickled Onion, Tomato, Mixed Olives, Pine Nuts

SHAREABLES	
<b>Cashew Queso</b> <div>VG GF N</div> 9	
Pico De Gallo, Vegan “Taco Meat”, Tortilla Chips	
<b>Vegan Spinach Dip</b> <div>VG GF N</div> 11	
Cashew Cream, Hearts of Palm, Crispy Garlic, Tortilla Chips	
<b>Spicy Cauliflower Bites</b> <div>V GF N</div> 11	
Breaded Cauliflower Bites Fried And Tossed In A Ginger Agrodolce With A Side Of Ranch	

SUMMER ELIXIRS & WINE

<b>Watermelon Sangria</b> 12	
White Wine, Watermelon	
<b>Mimosa Glass/Carafe</b> (serves 4) <b>6/22</b>	
<b>Popsicle Spritz</b> 10	
Rose, Brut, Goodpop Popsicle	

NON-ALCOHOLIC DRINKS

<b>Seasonal Lemonade</b> 3.65	
Watermelon	
<b>Honey Iced Coffee</b> <div>V</div> 4.5	
With Oat Milk	
<b>Katz Cold Brew Nitro Draft</b> 6	
<b>Matcha Latte</b> 6	
<b>Chai Latte</b> 6	

OUR LOCAL PARTNERS
Atkinson Farms, Katz Coffee, Dairy Maids Houston, Texas Evergreen Harvest, Bee2Bee Honey Collective, Award Winning Mushrooms

SALADS

ADD A PROTEIN TO ANY SALAD  
Tofu 3 | Chicken 6 | Shrimp 9 | Salmon 9

<b>Asian Chicken</b> <div>GF N</div> 16	<b>Salmon Caesar*</b> 19
Cabbage & Romaine, Cucumber, Broccoli, Cashews, Cilantro, Noodles, Ginger-Soy Vinaigrette, Sambal-Peanut Sauce	Herb Crusted Faroe Island Salmon, Kale-Romaine Mix, Parmesan, Crispy Capers, Tomato, Hearts Of Palm, Croutons
<b>Summer Harvest</b> <div>V GF N</div> 13.5	<b>Texas Cheeseburger Salad</b> 16
Mixed Greens, Gold Bar Squash & Zucchini, Roasted Corn, Radish, Watermelon, Brussels Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette	44 Farms Beef, Romaine, Shredded Cheddar, Tomatoes, Red Onions, Pickles, Croutons, “Secret Sauce”
<b>Taco Salad</b> <div>VG GF N</div> 15.5	
Kale & Romaine, Woodlands’ Tempeh, Kidney Beans, Avocado, Corn, Pickled Onions, Pumpkin Seeds, Lemon Vinaigrette	

SANDWICHES

ANY SANDWICH MAY BE PREPARED AS A SALAD!

<i>Served with your choice of two house sides or a cup of soup. Sub Leven Baking Co. gluten free bread +3 V</i>	
<b>“Crunchy” Chicken</b> <div>N</div> 16.25	<b>Borracho Beef</b> 19
Oven Roasted, Nut-Seed Crumble, Chips, Tomato, House Pickles, Romaine, Provolone, Green Goddess Ranch, Pretzel Bun	Mexican Style Wine Braised Beef, Cilantro & Cabbage Slaw, Sliced Tomato, Grilled Red Onion, Pickled Pepper, Provolone, Aioli, Beef Jus, Ciabatta
<b>Avocado BLT</b> 16.5	<b>Garden Sammie</b> <div>VG</div> 13
Crispy Bacon, Fried Egg, Heirloom Tomato, Iceberg Lettuce, Aioli, Sourdough	Brussels Sprouts, Avocado Spread, Hummus, Pickled Onion, L&T, Curried Cauliflower, Ciabatta
<b>Truffled Egg Salad</b> <div>V</div> 15	<b>Good Karma “Burger”</b> <div>VG N</div> 14.5
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	Smoked Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Romaine, Vegan Aioli, Ciabatta
<b>Gulf Seafood*</b> 17.5	<b>“Banh Mi”</b> 15
Blue Horizon Shrimp & Blue Crab, Lettuce, Tomato, Pickled Onion, Green Goddess Dressing, Ciabatta	Charred Red Field Ranch Pork, Pickled Onion, Jalapeño, Cilantro, Cucumber–Carrot Slaw, Aioli, Sambal, French Baguette <i>Sub San San Organic Non Gmo Tofu With Vegan Aioli VG</i>
<b>Smoked Salmon</b> <div>N</div> 16	
House Cured Smoked Salmon, Dill Cream Cheese, Tomato, Onions, Capers, Greens, Everything Pretzel Bun	

SIDES

CUP 4.5 / BOWL 8

<b>Tuscan Kale</b> <div>V GF N</div>	<b>Chicken Posolé</b> <div>GF N</div>
<b>Potato Chips</b> <div>VG GF</div>	<b>Tomato Minestrone</b> <div>VG</div>

SWEETS	
<b>Chocolate Chip Cookie</b> <div>V</div> 3	
<b>Vegan Carrot Cupcake</b> <div>VG</div> 4	
<b>Miso Brown Sugar Cookie</b> <div>VG GF</div> 4	
<b>Chocolate Brownie</b> <div>V GF</div> 5	
<b>Butterscotch Blondie</b> <div>V N</div> 5	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

We add a 5% Premium Package fee on all To-Go Orders